WALENSUU

Ethiopia • Jimma • Limmu Kossa



ABOUT THIS COFFEE

The Walensuu farm is located in the heart of the Jimma forest, at a high altitude. It is the family farm of producer Mesfin Dabessa.

They now produce this natural coffee as follows: after harvesting the ripest cherries, the coffee is left to dry for 20 days in the sun on raised beds provided for this purpose.

However, it is covered at night and when it rains. This coffee is harvested by hand using the meticulous skills that are becoming increasingly rare in the region.

Farm	**Walensuu**
Producer	**Mesfin Dabessa**
Species	**Arabica**
Varieties	**Heirloom**
Process	**Natural**
Drying	**20 days drying beds**
Altitude	**1900 - 2200**
Harvest	**November - January**
Type of harvest	**Manual**

TO CONTINUE READING, VISIT